



## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

# FLOYD COUNTY HEALTH DEPARTMENT

1917 Bono Road  
New Albany, Indiana 47150  
(812) 948-4726

Hereby Issues Temporary Food Service PERMIT NO. T20-016

NAME: Skyline Chili

Event: Our Lady of Perpetual Hops

The above-named establishment is hereby licensed to operate as a food service establishment in accordance with the following Ordinances: Floyd County-2008-V, New Albany-G-08-06, Georgetown-2008-G-0814, and Greenville-2008-T-84. This license shall be in force for a period not to exceed **1 Day(s)**, provided the establishment meets the minimum requirements under Indiana State Department of Health Rule 410 IAC 7-24 pertaining to the sanitation of food service establishments.

THIS PERMIT IS GOOD FOR THE FOLLOWING DATES:

May 22, 2020

Revocation of Permit: Permit may be revoked by the Health Officer.  
Transfer of Permit: Permit shall not be sold, assigned, loaned or transferred.

5/18/2020

Date Issued



Floyd County Health Officer





# FLOYD COUNTY HEALTH DEPARTMENT

1917 BONO ROAD • NEW ALBANY, INDIANA 47150

PHONE (812) 948-4726 • FAX (812) 948-2208

WEBSITE: [WWW.FLOYDCOUNTYHEALTH.ORG](http://WWW.FLOYDCOUNTYHEALTH.ORG)

Office Hours: Monday – Friday, 8:00 AM – 4:00 PM

## Application for Temporary Food Service Permit

Application Date: 5/18/2020

Name of Business: Skyline Chili

Owner(s): Michael S Marlow

Address: 3505 Grant Line Rd City New Albany State IN Zip 47150

Phone: 812-725-7176 Fax \_\_\_\_\_ Email: [mike.marlow@jmways.com](mailto:mike.marlow@jmways.com)

Person in Charge: Mike Marlow Email: [mike.marlow@jmways.com](mailto:mike.marlow@jmways.com)

Certified Food Handler (Name/Number): Kim Swartz-Clare Phone 812-725-7176

Address: 3505 Grant Line Rd City New Albany State IN Zip 47150

Event Name: Our Lady of Perpetual Hops Date(s) of Event: 5/22/2020

Type of Structure: Trailer \_\_\_\_\_ Tent \_\_\_\_\_ Booth XXX Building \_\_\_\_\_ Other \_\_\_\_\_

Location of Stand: Dining area

Time of Event: 6:00pm

### FOOD /BEVERAGES TO BE SOLD

Canned soda, bottled water, bagged chips, packaged cookies, hot dogs, chili, Coney's, Chilitos, Coney Bowls, Walking tacos, wraps, spaghetti

### WHERE FOOD IS PREPARED

Restaurant Site

Where is food stored prior to the event? Restaurant Location  
(food cannot be stored at a personal residence)

*Fees for Temporary Food Service Permits are non- refundable.  
Fees for the permit are \$20.00 per day; \$100.00 maximum-  
for a maximum of 14 consecutive days*

Permit fees are based upon the following Ordinances: Floyd County-2008-V, New Albany-G-08-06, Greenville-2008-T-84, and Georgetown-2008-G-0814.

Name of Applicant: Michael S Marlow

Signature of Applicant Michael S. Marlow

\* THE SECTION BELOW TO BE COMPLETED BY HEALTH DEPARTMENT STAFF ONLY \*

PERMIT FEE

20<sup>00</sup>

PERMIT NUMBER ISSUED

T20-16

CLERK INITIALS

PB







# ServSafe® CERTIFICATION

## KIMBERLY CLARE

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

19009768

CERTIFICATE NUMBER

2/18/2020

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

5473

EXAM FORM NUMBER

2/18/2025

DATE OF EXPIRATION



#0655

*Sherman Brown*

Sherman Brown  
Executive Vice President, National Restaurant Association Solutions

In accordance with Maritime Labour Convention 2006, Resolution ADM N.058 2013 (Regulation 3.2, Standard A9.2),  
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1/7/11







# Temporary Food Establishment Violation Checklist

Violation

Code

Narrative

## Food and Water Sources:

Food and water obtained from appropriate sources

Food safe and unadulterated

Homemade or home-canned foods

## Food Prep and Handling

Certified food handler

Cross contamination

Glove use (for one purpose)

Food during holding (41F or below 135F or above)

Frozen food at 0F or below

Food Rapidly reheated to 165F

Food properly cooled

Food cooked to proper internal temperatures

## Food Protection

Bare hand contact with ready to eat food

Food protected from consumers

Food protected from environment/elements

Food must be stored 6" off floor/food must be properly covered

Clean equip, linens, and single service items must be stored 6" off floor

## Thermometer

Proper calibrated thermometer

Thermometer present in refrigerator and freezer

Probe thermometer present to measure internal food temps

## Utensils/Dishware

Only single-service items may be provided

Proper handling of single service items; Utensils HANDLES UP

Utensils storage in between use (scoop with handle up)

## Ice Use

Ice for consumption may not be used for storage of food/beverages

Food cannot be stored in direct contact with undrained ice

## Handwashing Facilities

At least one handwashing sink that is easily accessible

Water temperature must be at least 100F and free-flowing

When to wash hands; properly washing hands

Cannot wash hands in 3 comp sink or prep sink

Soap/ Papertowels

## Dishwashing Facilities

Facility must have 3 compartments to wash, rinse, and sanitize dishes

Test strips

Sanitizer Concentration

Not holding:

chili 140

hot dogs

139°

Cold:

tomatoe

40°

onion

41°

on

## Temporary Food Establishment Violation Checklist

		<b>Water and Wastewater Facilities</b>
	329 C	Sufficient water supply
	364 NC	Food grade water hose used
	375 C / 379 NC	Liquid wastes disposed properly
		<b>Wiping Cloths</b>
	245 NC	Wiping Cloths (used for one purpose; stored in sanitizer)
	238 NC	Storage of soiled linens
		<b>Hygiene and Personal Cleanliness</b>
	121 C	Restriction of sick employees
	135 NC	Clean clothing
	136 C	Employees smoking, eating, drinking
	138 NC	Hair Restraint
	134 NC	Employee wearing jewelry
		<b>Insect Control/Trash &amp; Refuse/Lighting</b>
	415 C	Pest Control
	411 NC	Sufficient lighting
	410 NC	Light shields
		<b>Poisonous/Toxic Materials</b>
	438 C	Labeling of Toxic Chemicals
	439 C/NC	Inappropriate storage of toxic materials
		<b>Facility Surfaces (General)</b>
	229 C	Cleanability of <b>Food-contact</b> surfaces (smooth, free of cracks/crevices)
	232 NC	Cleanability of <b>Non-food contact</b> surfaces (smooth, free of cracks, etc)
	402 NC	Cleanability of floors, walls, ceilings
		<b>Facility Cleanliness</b>
	295 C/NC	Cleanliness of equipment food-contact surfaces; nonfood contact surfaces
	297 NC	Frequency of cleaning Ice Machine
	296 NC	Frequency of cleaning surfaces and utensils
	431 NC	Frequency of cleaning physical structure
	426 NC	Clutter of unnecessary items
		<b>Labeling</b>
	146 NC	Food labeling
	174 NC	Food storage containers labeled
		<b>Vents and hood system</b>
	310 NC	Cleanability of vents and hood system